

# BRUNCH TO SHARE



## FOR THE TABLE

-  
house made granola w berry compote (pb)  
chocolate mousse w maldon (pb)  
add pastries +2.5PP

## DRINKS

-  
unlimited RR filter coffee  
juices for the table (APPLE, CRANBERRY, ORANGE, PINEAPPLE)  
add welcome mimosas +5PP

THEN PARMESAN HASH BROWNS FOR SHARING

## BRUNCH DISH (CHOOSE)

-  
BERLIN EGGS (v)  
organic poached sussex eggs, served over garlic & herb greek yoghurt, sauteed fresh greens & warm spicy chilli butter w fresh herb toast & leaves

PORK BENEDICT  
house smoked pulled pork, organic local eggs, apple cider hollandaise, potato rosti & veg chips

FULL ROASTER  
two organic local eggs, sussex bacon, herb roasted mushroom, potato rosti, sauteed greens, melted tomatoes on buttered 'flour pot' toast

SHAKSHUKA (pb)  
chickpea fritters in a slow cooked tomato & onion stew, labneh & herb toast

FISH TACOS  
2x soft tortillas, crispy fresh fish, yoghurt aioli, herb slaw, hot honey, pickled shallot served w skin on frites

KNEPP ESTATE 45DAY DRY AGED STEAK & EGGS +4PP  
served with skin on frites

WARM CHICKEN SALAD  
leaves w roasted chicken, pickled pear, toasted walnut, caperberries & winter dressing

BRUNCH TO SHARE 25 / 30PP W DRINKS.